

**CLAIM AMENDMENTS**

This listing of claims will replace all prior versions, and listings, of claims in the application.

1-7. (cancelled)

8. (previously amended) A method of prevention of formation of acrylamide in heat treated food products comprising the steps of;

a) providing a food product or food intermediate from a grain or vegetable base or derivative in need of prevention of formation of acrylamide during heating;

b) applying a composition containing a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof and a carrier topically to said food product or food intermediate in an amount effective to prevent formation of acrylamide during heating; and

c) subjecting said food product or food intermediate to heating of at least 100°C.

9. (original) A method as recited in claim 8, including a further step of partially baking said food product or food intermediate prior to the step of heating the food product or food intermediate to at least 100°C.

10. (previously amended) A method as recited in claim 8, wherein the step of applying the composition is accomplished by spraying.

11-13. (cancelled)

14. (currently amended) A method as recited in claim 8, A food product or food intermediate as recited in claim 13, wherein said food product or food intermediate is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit

snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

15. (currently amended) A method as recited in claim 8, A food product or food intermediate as recited in claim 12, wherein said food product or food intermediate is partially baked before ~~being coated~~ having the composition applied thereto.

16-21. (cancelled)

22. (currently amended) A method as recited in claim 8, A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin.

23. (currently amended) A method as recited in claim 8, A food product treatment composition as recited in claim 1, wherein said composition comprises about 5% to 20% alpha-cyclodextrin by weight of the composition.

24. (currently amended) A method as recited in claim 8, A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0-50% by weight beta-cyclodextrin or gamma-cyclodextrin.

25. (currently amended) A method as recited in claim 8, A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0.1-40% by weight beta-cyclodextrin or gamma-cyclodextrin.

26. (new) A method as recited in claim 8, wherein the application of said composition to said food product or food intermediate comprises applying the composition by exposing the food product or food intermediate to said composition in a form selected from a group consisting of an aerosol, curtain, fog or mist.

27. (new) A method as recited in claim 8, wherein the application of said composition to said food product or food intermediate comprises applying the composition by a bath or immersion process step.

28 (new) A method as recited in claim 8, wherein said carrier is selected from a group consisting of water, oil and combinations thereof.

29. (new) A method as recited in claim 8, wherein after the subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a fresh, unrefrigerated state.

30. (new) A method as recited in claim 8, wherein after said subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a refrigerated state.

31. (new) A method as recited in claim 8, wherein after said subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a frozen state.

32. (new) A method as recited in claim 8, wherein said food product or food intermediate is provided by a product supplier with instruction for applying said composition by a third party applicator for remote consumer or commercial application, and said composition is applied by said third party applicator prior to said subjecting said food product or food intermediate to heating of at least 100°C.